

# New Food Safety Standards - 3.2.2A

## What are the new standards?

New standards are being introduced across Australia to improve food safety. If your food business is captured under the standard, you will need to comply with the new requirements by the 8 December 2023

## Will I be impacted by the new standards?

If your business handles unpackaged high-risk ready-to-eat foods, you will need to comply with the new standard. The requirements vary by business type and are split into 2 categories.

**Category 1:** businesses that process/make unpackaged high-risk ready-to-eat foods. For example, cafés, restaurants or caterers that cook and serves meals with high-risk foods such as meat, dairy, seafood, pasta or rice.

**Category 2:** business that only minimally handle unpackaged high-risk food (such as, slicing, weighing, repacking, reheating or hot-holding) e.g: a service station which receives chilled pies / sandwiches which are display in a hot or cold display unit, or a supermarket deli which slices and packs cold meats.

## What is required?

The new Standard contains three tools / requirements to manage food safety.

|                                | Category 1 | Category 2 |
|--------------------------------|------------|------------|
| 1. Food Handler Training       | ✓          | ✓          |
| 2. Food Safety Supervisor      | ✓          | ✓          |
| 3. Show that your food is safe | ✓          | ✗          |

✓ = required to comply

✗ = not required

Find more information on the City's website here:

[www.armadale.wa.gov.au/new-food-safety-standards-322a](http://www.armadale.wa.gov.au/new-food-safety-standards-322a)

Find information in other languages here:

[www.health.wa.gov.au/FSMT](http://www.health.wa.gov.au/FSMT)

## 1. What food handler training is required?

Basic food safety training is required for all food handlers in Category 1 and 2 businesses. The City provides free FoodSafe Online training to our local businesses. This course is sufficient to meet this requirement.

This FoodSafe Online course costs \$35. Use the discount code **FSARMAD312** at checkout to have the training discounted to \$0.

[www.ehawa.org.au/products/foodsafeproducts/foodsafeline](http://www.ehawa.org.au/products/foodsafeproducts/foodsafeline)

## 2. What food safety supervisor training is required?

Food Safety Supervisors (FSS) Category 1 and 2 businesses will need to appoint at least one FSS. A FSS must be reasonably available to advise and supervise the food handlers when they are handling unpackaged high-risk ready-to-eat foods. A FSS will be required to take a FSS training course delivered by a Registered Training Organisation (RTO) and the certification must be refreshed every 5 years. RTOs that deliver the FSS course are listed on:

<https://www.health.wa.gov.au/FSS>

## 3. How do I show that our food is safe?

This is a record keeping requirement. Category 1 businesses must show that food safety controls are being managed by keeping records. This includes:

- Temperature control records (food display, storage and receipt);
- Cleaning / sanitising records and;
- Food processing records.

The records must be kept for a minimum of 3 months.